

Appendix



Whole Produce

Fresh Cut Produce and Salads

Prepared Fruits and Vegetables

Feed Grains

Poultry

Beverages

Ice Cream

Industrial Ingredients

Fresh Cut Produce and Salads

Fresh-Cut Produce and Salads

For people with busy schedules, eating healthy is as simple as picking up a Del Monte Fresh Produce Company product designed for those on the go. We offer a variety of convenient packaged fresh fruit and vegetables that make delicious healthy snacks, party trays, and salads.

Del Monte Fresh Produce Company fresh-cut product is prepared and packaged in our own facilities that are equipped with state-of-the-art processing equipment and operate under strict food-safety and quality management systems.

Fresh-cut fruits and vegetables

Del Monte Fresh Produce Company prepares tasty fruit and vegetables and delivers them to your favorite grocer at the peak of freshness. With everyone interested in eating healthier, who can resist taking some home? Pick up a grab 'n go cup, a package of celery or carrot sticks, or a party tray with a tasty dip.

Fresh-cut salads

We package and market a variety of salads made with fresh, crisp ingredients. Choose from our wide variety of greens, coleslaw and spring mix packages ready for your enjoyment.

Prepared salads

Del Monte Fresh Produce Company produces a wide variety of prepared salads available in a variety of packaging formats; bags, salad bowls and trays.

Prepared salads are fresh, healthy and offer a tasty variety of leaves to suit every meal occasion. Today's consumers demand food alternatives that help them achieve a healthier diet that fits in with their busy lifestyles.

We produce a wide variety of bagged salads from mixes of leaves to single baby leaf bags such as Lambs Lettuce or products of a very convenient nature such as Caesar Salad.

We also manufacture salad trays and bowls. These products usually contain a combination of salad leaves and vegetables. Although predominately designed as meal accompaniments, some also contain protein and a fork for snacking. These are designed to be an exciting alternative to sandwiches.

Dressed salads

In the United Kingdom we are one of the leading suppliers of dressed salads. In recent years, demand for dressed salads has been steadily growing driven by the increasing need for convenient and healthy foods. We have been able to satisfy the United Kingdom consumer's more "adventurous" tastes, beyond the traditional and still very popular coleslaw, by developing an exciting and innovative range of pasta and snack salads.



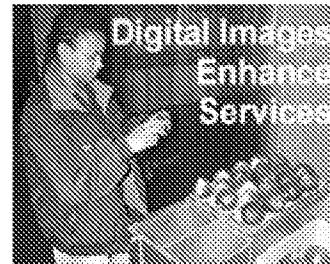
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Fresh Product Grading and Quality Certification

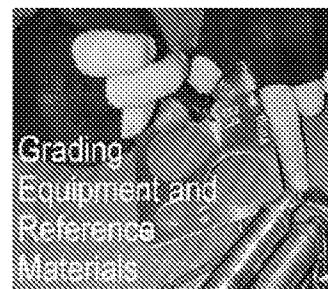
The Fresh Products Branch develops U.S. grade standards and provides grading, inspection and certification services (including for good agricultural practices and good handling practices) at shipping and destination locations throughout the country. These services facilitate the marketing of fresh fruits and vegetables.

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Click in picture above for information

Attention: AMS Website Visitors!!!!!!

Soon, the look, feel, and organization of the AMS website will change. The new site will contain all the information housed on the current site and more! PLEASE TAKE NOTE! If you have URLs from our current site bookmarked, they will change mid-August and will have to be reset. Thank you for your patience as we continue to work toward bringing you AMS information in the most timely and efficient manner. If you have any questions about this migration, please visit our [Web Migration Questions Page](#) or contact the AMS Webmaster at amswebmaster@usda.gov. Thank you.

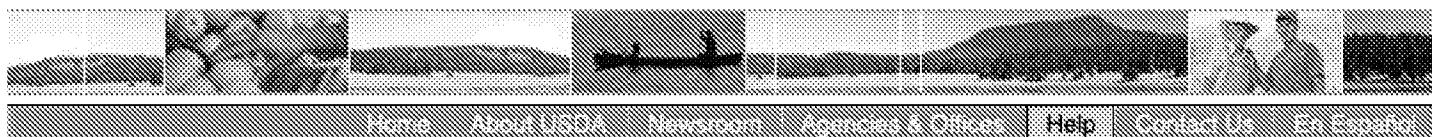
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Last Modified 12/14/06



About 540 peanuts make up a 12-ounces jar of peanut butter



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Common Questions by Topic

Show Common Questions by Topic:

Commodity Standards and Grades Go

Commodity Standards and Grades

Q. What do the various Food Grades Mean?

A.

Grading is based on standards, and standards are based on measurable attributes that describe the value and utility of the product. Beef quality standards, for instance are based on attributes such as marbling (the amount of fat interspersed with lean meat) color, firmness, texture, and age of the animal, for each grade. In turn, these factors are a good indication of tenderness, juiciness, flavor of the meat, and all characteristics important to consumers. Prime, choice and select are all grades familiar to consumers of beef. Standards for each product describe the entire range of quality for a product, and the number of grades varies by commodity. There are eight grades for beef, three each for chickens, eggs and turkeys. On the other hand, there are 45 grades for cotton, 32 grade standards and specifications for dairy products, and more than 312 fruit, vegetable, and speciality product standards.

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Help Guide

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